

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
(607) 737 - 2019
EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: Park Station - Food Concession (ID: 265019)
Facility Name: PARK STATION RECREATION CENTER
Facility Code: 07-2437 Facility Email: Isprague1@co.chemung.ny.us
Facility Address: 2 WEST BEAVER POND ROAD ERIN, NY 14838

To the Attention of:
BOB DIETERLE COUNTY OF CHEMUNG
BUILDINGS & GROUNDS (B. DIETERLE) 217 MADISON AVE. (INTERDEPT)
ELMIRA , NY 14901- Owner/Operator Email: bdieterle@co.chemung.ny.us

Inspection

Date: JUL 12, 2018 03:30 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: emailed to operator
(email:)

Summary

Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 0

Each item found in violation is reported below along with the code requirement.

FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

ITEM # 2E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Inspector Findings

Probe thermometer provided to sanitarian from worker during inspection that facility uses to verify cooking and hot/cold holding temperatures was reading inaccurate. Probe thermometer was reading ~20dF in ice water during demonstrated calibration when sanitarian's thermocouple was reading 32dF. Facility had hot dogs on roller being hot held and nacho cheese in warmer during inspection. Facility does have a digital thermometer but it was non-functioning during inspection. Worker stated he thought it was broken as it would not turn on. Probe thermometer did not have a calibration tool but a new unopened package of probe thermometers with calibration tools was at facility. Staff opened package to obtain calibration tool, however, calibration tool did not fit inaccurate probe thermometer. Staff was informed not to use inaccurate probe thermometer until able to calibrate. Staff did pull a new thermometer out of package to use. Recommended staff check calibration of probe thermometer at the beginning of his shift or repair/replace digital thermometer. CORRECTED.

Additional Information Collected During Inspection

Comments

Observed hot dogs being hot held on roller at temperature of 175dF and nacho cheese in warmer at temperature of 151dF. Observed sanitizer (chlorine) in wiping cloth bucket at 100ppm. Observed staff wearing gloves while handling ready to eat food items (buns). Advised staff to wash hands between glove changes.

END of REPORT